



# GEORGIA DEPARTMENT OF HUMAN RESOURCES

## Food Service Establishment Inspection Report

**Establishment Name:** Chick-Fil-A Kedron Village  
**Address:** 1100 Peachtree Pky N

**City:** Peachtree City

**Time In:** 9:45 am

**Time Out:** 11:15 am

**Inspection Date:** 3/23/2010

**CFSM:** Michael Holmes

**Purpose of Inspection:** Routine: ☒ Follow-Up: ☐ Complaint: ☐  
Preliminary: ☐ Other: ☐

**Risk Type:** 1 ☐ 2 ☒ 3 ☐ **Permit#:** 2-68904

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score  
**95**

Grade  
**A**

Date  
12/11/09

Prior Score  
**92**

Grade  
**A**

Date  
9/15/09

**CURRENT SCORE**

**CURRENT GRADE**

# 86

# B

**SCORING AND GRADING:**

A=90-100 B=80-89 C=70-79 U<69

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

**IN**=in compliance **OUT**=not in compliance **NO**=not observed **NA**=not applicable **COS**=corrected on-site during inspection **R**=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO	Supervision	
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/> <input type="radio"/>
2	IN	OUT	NA	NO	<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b>	
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1B. Hands clean and properly washed	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			<b>Employee Health, Good Hygienic Practices-Subcategory 2</b>	
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/> <input type="radio"/>
3	IN	OUT	NA	NO	<b>Approved Source</b>	
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/> <input type="radio"/>
4	IN	OUT	NA	NO	<b>Protection from Contamination-Subcategory 1</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			<b>Protection from Contamination-Subcategory 2</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2A. Food stored covered	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/> <input type="radio"/>

Compliance Status					COS	R
5	IN	OUT	NA	NO	<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<b>Consumer Advisory-Subcategory 2</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/> <input type="radio"/>
6	IN	OUT	NA	NO	<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b>	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperatures	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>Date Marking-Subcategory 2</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/> <input type="radio"/>
7	IN	OUT	NA	NO	<b>Highly Susceptible Populations</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/> <input type="radio"/>
8	IN	OUT	NA	NO	<b>Chemicals</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		8-2A. Food additives: approved and properly used	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	<input type="radio"/> <input type="radio"/>
9	IN	OUT	NA	NO	<b>Conformance with Approved Procedures</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/> <input type="radio"/>

### GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Compliance Status					COS	R
10	OUT	<b>Safe Food and Water, Food Identification</b>			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
11	OUT	<b>Food Temperature Control</b>			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
12	OUT	<b>Prevention of Food Contamination</b>			3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
13	OUT	<b>Postings and Compliance with Clean Air Act</b>			3 points	
	<input checked="" type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

Compliance Status					COS	R
14	OUT	<b>Proper Use of Utensils</b>			1 point	
	<input checked="" type="radio"/>	14A. In-use utensils: Properly stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>
15	OUT	<b>Utensils, Equipment and Vending</b>			1 point	
	<input checked="" type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean.			<input type="radio"/>	<input checked="" type="radio"/>
16	OUT	<b>Water, Plumbing and Waste</b>			2 points	
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>
17	OUT	<b>Physical Facilities</b>			1 point	
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>
18	OUT	<b>Pest and Animal Control</b>			3 points	
	<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>

**Person in Charge (Signature):**

**(Print)**

**Date:** 3/23/2010 9:45:00 AM

**Inspector (Signature):**

**Follow-up:** Yes ☐ No ☒

**Follow-up Date:**

# Food Service Establishment Inspection Report Addendum

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**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)**

<b>Establishment</b> Chick-Fil-A Kedron Village	<b>Permit</b> 2-68904	<b>Date</b> InspectionDate2
<b>Address</b> 1100 Peachtree Pky N	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
soup on stove/eggs on grill(cooking)	168/170	chicken(thawing cabinet)	36/38/25/29	cheese on ice bath	54*
fries/mixed veggies(upright freezer)	9/7	dressings(walk in cooler)	34/35/36	whipped cream/milk/cream(under counter cooler)	43/34/34
hash rounds/nuggets/bacon(warmer)	150/158/135	milk/fruit salad/parfaits(walk in cooler)	35/36/38	chicken/veggies(walk in freezer)	-10/-8
sausage/egg/chicken(warmer)	146/156/160	chicken/sliced tomatoes(walk in cooler)	36/37	sausage/CFA biscuits(warmer lights)	151/147
prepped salads/sliced cheese(under counter cooler)	41/43/40	chicken salad(walk in cooler)	38	hash rounds/fries(warmer lights)	174/190
sliced tomatoes/prepped salads(under counter)	40/40/42	prepped salads(under counter)	40/41	parfaits/cool wraps/salad(upright cooler)	48*/45*/45*
easy eggs/bacon(under counter)	36/41	prepped sandwiches(under counter)	38/40	chicken salad(containers in upright cooler)	49*
chicken in breeding cabinet	39/41	shredded cheese/chicken slices(under counter)	38/38/37	pie/OJ/milk(under counter cooler)	41/41/39

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. Cheese on ice bath at 54F, upright cooler at front service line had food at 45-48F. (cooler in defrost mode)
S13	13A A copy of the food service permit must be posted in public view.
S14	14A 1. Store all handles of in-use scoops up and out of food. Handle of scoop buried in bulk sesame seed container. 2. Store all in-use utensils in a way that protects them from contamination. Do not store tongs hanging off of equipment handles. 14C Store all single service items covered or inverted to protect them from contamination. Party platters and lids stored upright on shelf above prep table.
S15	15A 1. Do not use cracked/damaged plasticware. All lids on lemonade dispensers were cracked. 2. Replace dirty/scarred cutting board with one that is smooth. 15C 1. Additional cleaning needed of the exterior of the walk in cooler and walk in freezer doors and the door leading into the kitchen. 2. Additional cleaning needed of the shelves over the chicken breeding table to remove the dust. 3. Additional cleaning needed of the exterior of the chicken thawing cabinets and the prep table between them to remove raw chicken pieces. 4. Additional cleaning needed of the inside of the of the chicken thawing cabinets to remove liquid from the bottom shelves.

Person in Charge (Signature)

Date



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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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